

**Charleston**  
**RESTAURANT**  
**WEEK**

**SEPTEMBER 6<sup>th</sup> - 17**



**Harbour Club**

35 Prioleau Street  
Charleston, SC 29401

(843) 723-9680

[www.clubcorp.com/Clubs/Harbour-Club](http://www.clubcorp.com/Clubs/Harbour-Club)

**3 COURSES FOR \$45**

*Reservations required. Closed on Mondays.  
Dinner: Tuesday - Saturday 5pm-20pm  
Sunday Brunch: Sunday 11am-2pm*

**FIRST COURSE**

**BEEF TENDERLOIN CARPACCIO**

Arugula Salad, Shaved Parmesan, Crisped Capers, Grain Mustard Vinaigrette

**APRICOT PISTACHIO SALAD**

Seasonal Local Artisan Greens, Maytag Blue Cheese, Candied Pistachios, Sun-Dried Apricots & Buttermilk Herb Dressing

**SWEET POTATOE GNOCCHI**

Pulled Barbeque Peppered Pork, Sweet Apple Jus & Locatelli Cheese

**SECOND COURSE**

**LOCAL PAN ROASTED SNAPPER**

Heirloom Tomato – Dill Fondue & Tumbleweed Vegetables

**CRISPY HARBOUR TOWN QUAIL**

Stewed Okra & Juicy Tomatoes, Pimento Polenta Cake & Cajun Hot Butter Sauce

**STEAK DIANE**

Twin Tournedos of Beef, Organic Micro Mushrooms, Herb Risotto & Mustard Demi Glaze

**THIRD COURSE**

**SWEET BUTTERMILK BISCUITS**

Banana Crème, Fresh Berries & Burnt Sugar, with Vanilla Bean Ice-Cream

**RASPBERRY CRÈME BRULEE**

Sweet Custard, Tart Raspberries in Pastry Crust & Glazed

**TIRAMISU MARTINI**

Layers of Lady Fingers, Mascarpone & Chocolate Curls & Kahlua Whipped Crème



**CLICK HERE *to* MAKE A DATE WITH DELICIOUS**

